



ENTREE

CHEESY GARLIC BREAD

Garlic butter w/ melted cheese & fresh bread

— 13 —

SMOKED POTATOES

*Crispy fried w/ Confit garlic aioli **veg/gf***

— 15 —

SALT & PEPPER SQUID

*Garden salad w/ Tartare sauce **gf***

— 21 —

BAKED BUTTERNUT SQUASH

*Almond Dukkah & Roast Peppers **veg/gf***

— 16 —

GARDEN SALAD

*Seasonal greens w/ French dressing **vegan/gf***

— 13 —

BOWL OF CHIPS

*Nelson's seasoning w/ Confit garlic aioli **veg/gf***

— 13 —

FRIED BRUSSEL SPROUTS

*Fruit wine glaze & shaved macadamia **vegan/gf***

— 18 —

CHICKEN LIVER PARFAIT

Cherry jam & house made brioche

— 24 —

MAINS

SNAPPER & PRAWN PASTA

Spaghetti w/ tomato sugo and chilli

— 38 —

LOCAL BEEF RUMP

*Served medium w/ Caramelized cauliflower puree & veg **gf***

— 45 —

CHICKEN PARMIGIANA

*Garden salad & chips **veg option available***

— 38 —

POTATO GNOCCHI

*Spinach & garlic w/ pangritata **veg***

— 36 —

SCOTCH FILLET

Garden salad, chips & red wine jus

— 49 —

FISH & CHIPS

Barramundi w/ salad, chips & tartare

— 38 —

NELSONS PORK RIBS

*Smoked pork ribs w/ Kansas city BBQ, chips & salad **gf***

— 41 —

DESSERT

DARK CHOCOLATE TORTE

*Ginger crumble & vanilla bean ice-cream **gf***

— 16 —

EARL GREY CHEESECAKE

Orange blossom w/ white chocolate crumble

— 16 —

ICE CREAM SUNDAE

chocolate sauce and toppings

— 13 —